FSIS Letterhead for Export of Turkey Meat and Turkey Meat Products to Uruguay

| | Date Issued: Certificate Number: |
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| 1. | The country or State of origin meets the requirements of the World Animal Health Organization (OIE) to be considered free of Newcastle disease and highly pathogenic avian influenza, diseases of obligatory notification for the United States Department of Agriculture. |
| 2. | The entire consignment of fresh turkey meat derives from poultry flocks which have been kept in a country, zone or compartment free of notifiable avian influenza (NAI) and Newcastle disease (ND) as defined by the OIE since they were hatched or for at least the past 21 days and which were slaughtered in a slaughter facility where they were subjected to ante-mortem and postmortem inspections for NAI and ND with favorable results. |
| 3. | The entire consignment of fresh turkey meat derives from clinically healthy birds under routine surveillance for H5/H7 notifiable avian influenza |
| 4. | Turkey meat and meat products were produced according to the U.S. Pathogen Reduction/HACCP systems regulations. |
| 5. | The meat was derived from birds that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials. |
| 6. | The birds were slaughtered in plants approved to export by the Food Safety and Inspection Service (FSIS) |
| 7. | The turkey meat is packed in new packaging material and labeled to identify the country of origin and the official establishment number. |
| 8. | Packages have been sealed in a safe and secure manner. Packaging is designed to resist illegitimate opening. |
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| | Signature of FSIS Inspection Official: |
| | Printed Name: |

Title/Professional Degree: